

AMENDMENTS TO THE CLAIMS

1. (Original) A method for making taste of seasoning better, and/or for providing seasoning with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the seasoning.
2. (Original) A method for enhancing body taste of extract, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the extract.
3. (Original) A method for enhancing egg flavor of processed egg food, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the processed egg food.
4. (Original) A method for enhancing body taste of soup, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the soup.
5. (Original) A method for providing curry roux or stew with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the curry roux or stew.
6. (Original) A method for inhibiting heat-browning odor of Japanese soup or its stock, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the Japanese soup or its stock.

7. (Original) A method for providing processed animal meat food with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the processed animal meat food.
8. (Original) A method for enhancing body taste and fried-egg flavor of fried rice, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the fried rice.
9. (Original) A method for inhibiting proteinous odor of vegetable protein, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the vegetable protein.
10. (Currently amended) A method according to ~~any one of Claims 1—9~~ Claim 1, wherein the long-chain highly unsaturated fatty acid is an n-6 long-chain highly unsaturated fatty acid.
11. (Original) A method according to Claim 10, wherein the long-chain highly unsaturated fatty acid is arachidonic acid.
12. (Currently amended) A method according to ~~any one of Claims 1—9~~ Claim 1, wherein the long-chain highly unsaturated fatty acid is an n-3 long-chain highly unsaturated fatty acid, and is obtainable by oxidization treatment.
13. (Currently amended) A method according to ~~any one of Claims 1—12~~ Claim 1, wherein the long-chain highly unsaturated fatty acid is derived from microorganism.